



Replacing Sugar- Naturally

Cape Food Ingredients (CFI) has launched its fourth generation advance in sugar replacement technology. CFI has worked with reformulating food and beverages to lower sugar use since 1986, giving it one of the longest track records in the application technology of sweetness.

Using its formulation expertise with flavours and natural sweeteners, CFI can now replace up to 60g of sugar per litre of final product without the use of artificial sweeteners.

The most recent advance is part of the best-selling Sugar Enhance range. Sugar Enhance IV products, when used at the recommended dosage, have a clean sweetness with sugary after-notes, giving high consumer appeal.

Sectors in which sugar reduction is well-established include beverages, dairy products including ice creams, sauces and vegan products.

Examples include the reduction of sugar in yoghurts by about 35g/litre, the reduction of sugar in carbonated soft drinks by up to 60g/litre and 100% replacement of sugar in mayonnaise and many other sauces.

In unsweetened vegan milks (soya, oat, rice, almond etc), the sweetness value of Sugar Enhance IV (Dairy) reaches even

120 times the sweetness of sugar and simultaneously greatly improves the beany or cereal notes of such products.

The sugary notes of the products also make Sugar Enhance flavours the perfect complement for the use of artificial sweeteners, another area where CFI excels in formulation work.

Sugar Enhance masks the chemical notes and off-tastes sometimes found with artificial sweeteners and so achieves the end goal of all products, consumer preference.

In terms of cost in use, Sugar Enhance flavours are significantly cheaper than using sugar.

Sugar Enhance flavours come in a variety of formats designed to improve the overall flavour of the end products. For example Sugar Enhance IV (Dairy) which brings out the rich, creamy notes of dairy products and Sugar Enhance IV (Beverages & Confectionery) which besides sweetness also boosts overall flavour impact.

Contact the CFI New Product Development and Application labs in Nairobi (for East Africa), Accra (West Africa) or Cape Town for more information about your specific products, and for samples.